



# LASTING MEMORIES SERVED NIGHTLY

The Melting Pot is the perfect venue for a celebration of memorable events, a gathering of cherished friends, a late night chocolate fondue and cocktail or even a corporate party.

The Melting Pot can make your next special event one to remember. Join us for a unique and interactive experience that your guests, colleagues or employees won't soon forget.



## CELEBRATION PACKAGES & FONDUE GIFTS

*Celebration packages of balloons and flowers are available upon request. Please inquire when making your reservation.*

### Personalize Your Gift

We can assist you in personalizing the perfect gift bag for your guests.

The Melting Pot Chocolate Wafers	\$5
Garlic and Wine Seasoning	\$6
Homemade Salad Dressings	\$7
Six Signature Chocolate-Covered Strawberries	\$16



## ADDITIONAL INFORMATION

### Event Assistance

For further assistance about our facilities or to inquire about availability, please contact a manager by emailing [info@spokanemp.com](mailto:info@spokanemp.com) or calling 509-926-8000.

### Reservations

Large parties are booked for a leisurely two and a half hours. As a courtesy to other guests booked after your reservation, please ask your guests to arrive on time and allow for travel and traffic conditions.

### Deposits

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a credit card number and a signed contract.

### Confirmation

A final confirmation number of guests must be given to a manager two days prior to your event. This is the final count for which you will be billed.

### Cancellations

A cancellation fee of \$10 per person will be assessed if reservations are not cancelled 72 hours in advance.

### Entertainment

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.

### Audio-Visual

We have a 10 foot high-def projection screen available for use with your personal laptop at no additional fee.

The  
Melting Pot®  
*a fondue restaurant*

## LARGE PARTY MENU AND EVENT PLANNING


A unique and interactive dining experience for parties of any size.

**SPOKANE (509) 926-8000**  
**CRESCENT BUILDING, 2ND FLOOR**  
**SKYWALK LEVEL**  
**MELTINGPOT.COM**





Please choose two cheese fondue selections. Cheese fondue can be prepared tableside or can be preset to expedite service. Ask about our featured cheese fondue.

 **CHEDDAR**  
Aged, medium-sharp cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings.

**WISCONSIN TRIO**  
Fontina, Butterkäse and buttermilk bleu cheeses with white wine, scallions and a hint of sherry.

**FIESTA**  
Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

**SPINACH ARTICHOKE**  
Fontina and Butterkäse cheeses, spinach, artichoke hearts and garlic.

**TRADITIONAL SWISS**  
Gruyère and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

## SALADS

Please choose one salad selection for your guests to experience. Ask about our featured salad.

 **THE MELTING POT HOUSE SALAD**  
Crisp romaine and iceberg lettuce, cheddar cheese, fresh tomatoes, crispy croutons and sliced egg with your choice of Pepper-corn Ranch Dressing or our sweet and tangy House Dressing.

**CAESAR**  
Crisp romaine lettuce, shredded Parmesan cheese, crispy croutons and an added touch of Parmesan-encrusted pine nuts, tossed with Caesar dressing.

**CALIFORNIA**  
Mixed baby salad greens, Roma tomatoes, candied pecans and Gorgonzola cheese with Raspberry Black Walnut Vinaigrette.

**SPINACH MUSHROOM**  
Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.



Entrées are presented on one platter to serve every two guests and are accompanied by fresh assorted vegetables and our unique sauces for dipping. Price is per person and includes all four courses, cooking style, soft drink, iced tea or coffee.

**THE EXTRAVAGANZA**  
Cold Water Lobster Tail, Filet Mignon, Pacific White Shrimp, Pork Tenderloin, Teriyaki-marinated Sirloin, Breast of Chicken and Featured Ravioli. 46 per person

**THE CELEBRATION**  
Filet Mignon, Pacific White Shrimp, Pork Tenderloin, Teriyaki-marinated Sirloin, Breast of Chicken and Featured Ravioli. 40 per person

**THE TRADITIONAL**  
Teriyaki-marinated Sirloin, Pacific White Shrimp, Fresh Fish and Breast of Chicken. 36 per person

**FUN-DUE KIDS (12 and under)**  
A child's four-course feast includes cheese fondue, salad, entrée (including Teriyaki-marinated Sirloin, Pacific White Shrimp, Breast of Chicken and Ravioli) and chocolate fondue. 20 per child

## COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

 **COQ AU VIN**  
Burgundy wine infused with fresh herbs, spices and mushrooms.

**SEASONED COURT BOUILLON**  
Fresh seasoned vegetable broth.


**MOJO**  
Caribbean-seasoned bouillon with a distinctive fresh-garlic flavor and a citrus flair.

**BOURGUIGNONNE**  
European-style fondue in cholesterol-free /og trans-fat canola oil. Served with tempura and sesame batters.



Choose two chocolate fondues. Chocolate fondue is served with fresh strawberries, bananas, cheesecake, brownies, Rice Krispies Treats®, pound cake and marshmallows. Ask about our featured chocolate fondue.

 **THE ORIGINAL**  
Our original milk chocolate fondue swirled with crunchy peanut butter.

 **FLAMING TURTLE**  
We consider it fondue candy. It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

**PURE CHOCOLATE**  
For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

**CHOCOLATE S'MORES**  
The fondue version of this classic presents milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

**CREATE YOUR OWN**  
Feeling creative? You make the culinary call by selecting from milk, dark or white chocolate and adding Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

**COOKIES 'N' CREAM MARSHMALLOW DREAM**  
Dark chocolate and marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

**BANANAS FOSTER**  
Bananas and a hint of cinnamon swirled in white chocolate create the fondue version of this favorite dessert. And, we didn't forget the heat as we flambé it tableside.

**YIN & YANG**  
This fondue satisfies dark and white chocolate cravings in an artfully-balanced fondue dessert.

 **SIGNATURE ITEM**

ADDITIONAL PACKAGES

Ideal for lunch and mid-afternoon events! These menu offerings may not be available on Friday and Saturday evenings.

**Cheese, Salad and Chocolate Party \$26\***  
**Cheese and Chocolate Party \$18\***  
**Chocolate Party \$10\***

\*All pricing is plus tax and 18% gratuity. Options include soft beverage, iced tea or coffee.

**Luncheon Parties**  
We are happy to open for large parties using a preset menu.



WINE AND SPIRIT PACKAGES

Wine and Spirits packages are available upon request.

